



DEPARTMENT OF THE INTERIOR

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FISH AND WILDLIFE SERVICE

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FOOD EDITORS

FISH AND SHELLFISH IDEAL FOR HOLIDAY PARTIES

Memo to today's hostess: Are you looking for something that is distinctly different to offer to your holiday guests? If so, why not serve such palate-teasers as "Tuna Filled Puff Shells", "Broiled Lobster Hors d'oeuvres", "Clam and Cheese Appetizer", "Crab Canapé", and the ever-popular "Spiced Shrimp?".

These easy-to-prepare receipes have been developed and kitchen-tested by the home economists of the Fish and Wildlife Service.

Tuna Filled Puff Shells

- 2 7-ounce cans tuna fish
- 1 cup diced apples
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{4}$ cup chopped nutmeats
- $\frac{1}{2}$ cup mayonnaise or salad dressing

Drain and flake tuna fish. Combine all ingredients; chill. Cut tops from puff shells and fill with tuna salad.

Puff Shells

- $\frac{1}{2}$ cup flour
- dash salt
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{4}$ cup boiling water
- 2 eggs

Sift flour and measure; add salt and sift again. Combine butter and boiling water in saucepan; melt over low heat. Add flour all at one time and stir vigorously until mixture forms a ball and leaves the sides of the pan. Remove from heat. Add unbeaten eggs one at a time, beating thoroughly after each addition; continue beating until a thick dough is formed. Drop by teaspoonfuls on a greased baking sheet. Bake in a hot oven 425°F., for about 20-30 minutes. Makes approximately 36 one-inch puff shells.

Broiled Lobster Hors d'oeuvres

- $\frac{1}{2}$ pound cooked lobster meat
- $\frac{1}{4}$ cup butter or margarine, melted
- paprika
- 2 tablespoons finely chopped parsley

Cut lobster in about one-inch pieces. Dip in butter; sprinkle with paprika. Arrange on shallow baking pan. Place under broiler, about 3 inches from source of heat; broil for 2-3 minutes or until lightly brown. Roll each piece in parsley. Serve on colored toothpicks. Makes approximately 3 dozen hors d'oeuvres.

Clam and Cheese Appetizer

- 1 7-ounce can, minced clams
- 2 3-ounce packages cream cheese
- 2 teaspoons grated onion
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon Worcestershire sauce
- 3 drops tabasco sauce
- 2 teaspoons lemon juice
- 1 teaspoon minced parsley
- potato chips, celery curls, and carrot sticks

Drain clams and save liquor. Beat the cheese to a creamy consistency. Add clams, salt, onion, Worcestershire and tabasco sauces, lemon juice and parsley. Gradually add about $\frac{1}{4}$ cup of the liquor or enough to obtain the consistency of stiffly beaten cream. Serve chilled in bowl surrounded by potato chips, celery curls and carrot sticks which are dipped in the mixture before eating.

Crab Canapé

- 1 pound crab meat
- 1 tablespoon prepared mustard
- 3 tablespoons mayonnaise or salad dressing
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon salt
- dash pepper
- 6 slices bread
- $\frac{1}{4}$ cup commercial grated cheese
- 2 tablespoons fine bread crumbs

Remove any shell or cartilage from crab meat. Combine mustard, mayonnaise, lemon juice, salt and pepper. Remove crusts from bread. Cut each slice into 6 pieces and toast. Spread crab mixture on toast. Combine cheese and bread crumbs; sprinkle on top. Arrange on shallow baking pans. Place under broiler about 3 inches from source of heat, broil 2-3 minutes or until lightly brown. Makes approximately 36 canapés.

Spiced Shrimp

- $1\frac{1}{2}$ pounds shrimp
- 1 bunch celery tops
- 1 bunch parsley
- $1\frac{1}{2}$ teaspoons crushed bay leaves
- $1\frac{1}{2}$ teaspoons whole allspice
- $1\frac{1}{2}$ teaspoons whole red peppers
- $1\frac{1}{2}$ teaspoons whole black peppers
- $\frac{3}{4}$ teaspoon whole cloves
- 2 quarts boiling water
- 1 cup vinegar
- $\frac{1}{4}$ cup salt

Wash shrimp but do not remove shells. Tie the celery, parsley and spices in a piece of cheesecloth. To the water add vinegar, salt and seasonings. Cover and simmer 45 minutes. Add shrimp, cover, and return to boiling point, simmer 5 minutes. Drain, peel, and remove sand veins. Serve with a cocktail sauce. Serves 6.

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